RISTORO PUGLIESE

Via T.Tasso 96 - Bergamo • 035257224

STARTERS

APPETIZER OF VEGETABLES AND PRESERVES IN OLIVE OIL/ €13

a selection of homemade vegetables as in our tradition



SEA SALAD "A MODO NOSTRO"/ €16

tasty salad with octopus, cuttlefish, mussels, shrimps and basil sauce



EGGPLANT "PARMIGIANA"/ €13

FRIED MOZZARELLA IN BREAD CRUST/ €12



BURRATINA AND MOZZARELLA/ €12

Typical fresh apulian products derived from milk

APULIAN APPETIZERS/ €14,50

capocollo and soppressata from Martina Franca, olives, caciocavallo cheese

MAIN COURSES

ORECCHIETTE "ALLA CRUDAIOLA" / €14

typical traditional Apulian pasta with grill courgettes, eggplant, cherry, tomatoes and cacioricotta cheese

STRASCINATI WITH SEASONED RICOTTA CHEESE "ASCUAND"/ €14

typical pasta with tomato sauce creamed with seasoned "strong" ricotta cheese and served with "cacio ricotta" sliver

MASHED BROAD BEANS & "LEAVES" / €13

traditional broad bean purée with seasonal vegetables and friggitello pepper



STRASCINATE WITH "BRASCIOLA"/ €15

typical pasta with beef roll in tomato sauce

TROCCOLI "ZINZULUSA"STYLE/ €16

typical fresh pasta spaghetti with clams, cherry tomatoes & mullet bottarga

CALAMARATA/ €15

typical fresh pasta with squid "ragù"

CAVATELLI BEANS & MUSSELS/ €15

typical pasta & mussels in their "guazzetto with "cannellini" beans and light tomato sauce

CASERECCI SAN CATALDO/ €16

typical fresh pasta with tuna belly, cherry tomatoes & basil sauce









• if you have food allergies and / or intolerances, ask the staff for information bread and cover charge €3,50 - water € 1,00











English Menu RISTORO PUGLIESE

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SECOND COURSES

STUFFED SQUID "ALLA BARESE"/ €18.50

alla barese: squid, pecorino cheese, breadcrumbs, capers and olives

SALT-BAKED PRAWNS/ €19

Tasty with separate "salmoriglio" dressing



SEA BASS FILLET/ €18.50

with olives & capers, served with potatoes

FRIED COD/ €18

typical Apulian version with vegetables

GRILLED OCTOPUS/ €20.00

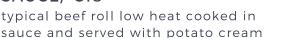
wit potatoes cream and tomato



FRITTURELLA/ €19

fried squid, sardines and vegetables

"BRASCIOLA" WITH TOMATO SAUCE/ €18





GRILL "BOMBETTE"/ €18

pork roulade with cheese, crust crusche, parsley and potatoes

SLICED BEEF/ €18,50

tasty cut of meat served with herbs sauce, arugula & slides typical cheese



DESSERTS homemade

"TARTE" OF THE DAY/ € 7

PASTICCIOTTO/ € 7

typical shortcrust pastry with custard and black cherries

TIRAMISÙ/ € 7

with "chocolate surprise"

SPUMONE SALENTINO / € 7

vanilla and chocolate ice cream with a heart of sponge cake dipped in S. Marzano liqueur and crunchy hazelnut

ICE CREAM

Marron glacés ice cream with "vincotto" and toasted almonds /€ 6,50 Vanilla ice cream with San Marzano elixir /€ 6 Vanilla ice cream drowned in coffee /€ 6 Prickly pear sorbet /€ 5,50 Lemon and sage sorbet /€ 5,50

Dear Customer, we inform you that due to market availability, some products may be frozen at source or frozen on site (by rapid temperature reduction). We invite you to contact the room manager to have all the information relating to the product you want.









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